



## Tapas

 Ozaa Prawn Cocktail	330
Pan Seared Scallops Served w. sauce Choron and salsa Vera Cruz	1200
Garlic Chili Prawns	380
Crispy Calamari w. Rouille	390
 Chicken Satay + Soy Cucumber Shavings + Peanut Sauce	260
Smoked Chicken Crostini w. Onion Marmalade	240
Shish Taouk + Garlic Aioli + Pita	280
Chorizo A La Plancha	290
Lahem Meshwi + Garlic Aioli + Pita	330
Harissa Lamb Meat Balls	290
Beef Tenderloin Salad Served Medium Rare + Balsamic Reduction	290
 Arabic Mezze (for 02) (Muttball, Hummus, Feta w. Pita Bread)	440
 Falafel Middle Eastern chickpea savories served with Tahina sauce	260
Caesar Salad, Wild Mushroom + Parmesan Crisp + Poached Egg	270
 Caprese Salad	220
 Marinated Stuffed Olives	210

## Soups

 Roasted Eggplant Soup	190
 Sicilian Minestrone	190
Tom Yum Gai (Fragrant Thai Clear Soup)	190

## Grills and Mains

Steps To Have A Perfect Grill

Step 1 :

Choose Your Cut

Jumbo Prawns	1200
Atlantic Salmon	800
Sand Lobster Tails	800
Red Snapper	600
Chicken Breast	550
Lamb Chops	650
NZ Lamb Chops	1790
T Bone (450-500 gms.)	790
Tenderloin (200 gms.)	550
Angus T Bone (450-500 gms.)	2600
Angus Rib Eye (360 gms.)	2300
Angus Striploin (360 gms.)	2300
Angus Tenderloin (200 gms.)	2200

Step 2 :

Choose your Sauce

Jack Daniel Au Jus
Peppercorn
Mushroom
Bearnaise
Barbeque
Beurre Blanc
Dill Creme Fraiche
Chimi Churri
Smoked Tomato Chutney

Step 3 :

Choose your Sides

French Fries / Masala Fries
Baked Potatoes
Potato Wedges
Creamed Spinach
Broccoli Gratin
Barley Mushroom Risotto
Sun Dried Tomato and Goat Cheese Risotto
Herbed Butter Rice
Fried Egg / Scrambled egg

All Grill orders will be accompanied by saute vegetables and a choice of any one sauce and any one side dish

Guinea Fowl Confit w. Chorizo Lentil Stew	590
Bouillabaisse (French Shellfish Stew w. Pernod Flavor)	690
Grilled Prawns w. Chili Oil + Feta Cheese + Sauce Romesco	1190
Red Snapper Meuniere + Spaghetti AOP + Cherry Tomatoes + Capers	490
 Grilled Chicken Breast w. Chorizo Sausage Risotto, Pineapple Sage Coulis	480
Braised Lamb Shanks + Bean Ragout + Spaghetti	650

## Signature Dishes

Ahi Tuna Carpaccio + Parmiggiano Reggiano Collar + Bloody Mary Lassi	410
Mediterranean Fish Kebab w. Horitaki	430
 Shawarma Style Chicken (Chicken Tikka cooked with Shawarma style marination served w. Pita, Hummus and Garlic Aioli)	390
 Beetroot and Mascarpone Marinated Vegetable Skewers	330
Chilean Sea Bass + Grilled Prawn + Mushroom Artichoke Wonton + Prawn Veloute	1600

## Farinaceous

Shepherd's Pie Lamb mince topped with mashed potato and baked	580
Risotto Milanese w. Sun Dried Tomato + Goat Cheese + Black Olives	470
 w. Wild Mushroom	490
 Fettuccine Primavera + Vegetables + Tomato Cream	360
 Spaghetti Aglio Olio Peperoncino	360

## Desserts

Vanilla Creme Brulee	180
Blue Berry Cheese Cake	180
 Cut Fruits	150
Chocolate Mousse	180
 London Dairy Ice Creams (Please check with your wait staff for the available flavors)	300



Vegetarian



Spicy

Service Charge and Government Taxes as Applicable.

Tuesday to Sunday: 7:00 pm to 11:00 pm | Monday closed

For reservations: + 91.95.9107.7995, for private gatherings: + 91.96.1119.1256